

POST 16 SUBJECT OVERVIEW

LEVEL 3 WJEC HOSPITALITY AND CATERING

Duration

2 Years

What will I study?

An understanding of food science and nutrition is relevant to many industries and job roles. Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available to graduates.

How will I be Assessed?

Year 12

- 50% Coursework: Menu planning and technical skills planning for specific dietary needs
- 50% Examination: Nutrition and case studies

Year 13

- 50% Externally marked coursework: Food Safety and Hygiene
- 50% Internally marked coursework: Solving food production problems

Entry Requirements

5 GCSE's, Grade 5 and above including Maths and English and a real interest in nutrition and cooking. (Information correct at time of going to print).

Progression

This course can contribute towards careers such as Care providers, Nutritionist, Sports coaches and fitness instructors, a range of Hospitality and Catering sector roles, Food Scientist, Food Marketing, Food Manufacture and Food Product Development.